

B R E A K F A S T

8 A M T I L L 2 P M

PASTRIEScroissant **4.5**, pain au chocolat **6.5**
croissant w. ham & cheese **6.5**, cinnamon buns **4.5****CHARRED SOURDOUGH TOAST 6**bread: wholewheat sourdough, country white sourdough,
soy & linseed sourdough or GF with your choice of condiments:
vegemite, jam, honey, peanut butter or nutella**EGGS YOUR WAY 12**

fried, poached or scrambled & two pieces of toast

BACON & EGG ROLL 9.5bacon, fried egg, lettuce, avocado, tomato relish
on a bread roll**SMASHED AVOCADO (VEG) 12**

served on toast with pickled radish & dukkha

PEACH CRUMBLE BOWL (VEG) 13

charred peaches, granola crumble, honey & vanilla yogurt

SUNKEN DILL 15vodka cured fish with dill, potato hash, pickled cucumber,
whipped Danish feta on two slices of charred toast**SIDES**eggs fried or poached **3**, crispy bacon **4**,
avocado **4**, haloumi **4****L U N C H**

T I L L 2 P M

GRILLED PEACH SALAD (VEG, GF) 15grilled peaches with roquette, quinoa, shallots, red onion,
Danish fetta, walnuts & a balsamic glaze**SUSHI BOWL 17**sushi rice, seaweed, cured fish, carrot, cabbage, avocado,
wasabi & soy sauce**THE TASTIEST BOWL (VEG, GF) 17**falafels with quinoa & shallot tabbouleh with iceberg lettuce,
fennel, carrot, cabbage, pickled radish, dukkha topped
with a garlic yogurt**CLASSIC STEAK & CHEESE BURGER 16**seared hanger steak with crispy onions, beetroot, tomato,
iceberg lettuce, tomato relish on a charred bun with a
side of fries**CLASSIC CHICKEN BURGER 16**grilled chicken with iceberg lettuce, mayo on a charred bun
with a side of fries**COMBO DEALS 15 / 20**protein + side = **15** or protein + two sides = **20**

- lemon & garlic chicken breast 180g
- hanger steak 180g
- cured seasonal fish 180g
- falafels (four pieces)

SIDES small 5, large 8

- fries: shoestring or sweet potato
- salads: summer slaw, garden or Greek

S H O W N I G H T D I N N E R**GRILLED PEACH SALAD (VEG, GF) 15**grilled peaches with roquette, quinoa, shallots, red onion,
Danish fetta & walnuts with a balsamic glaze★ **LEMON & GARLIC CHICKEN (GF) 24**chicken breast served with asparagus, whipped Danish feta
& garden salad★ **GRILLED HANGER STEAK (GF) 25**

served with café de Paris butter, baby carrots & wilted spinach

★ **FUNGI SPAGHETTI (VEG) 18**mixed mushrooms, fresh herbs, wilted spinach & spaghetti
topped with pecorino cheese★ **THE FRIED SALMON 24**pan fried salmon fillet with Niçoise salad, potatoes, green
beans & olives**TASTIEST BOWL (VEG, GF) 17**falafels with quinoa and shallot tabbouleh with iceberg lettuce,
fennel, carrot, cabbage, pickled radish, dukkha topped with
a garlic yogurt**SOBA NOODLE BOWL (VEG, GF) 16**cold buck wheat soba noodle salad with grilled miso, pumpkin,
red cabbage, edamame beans and toasted sesame**CLASSIC STEAK & CHEESE BURGER 16**seared hanger steak with crispy onions, beetroot, tomato,
iceberg lettuce, tomato relish on a charred bun with a
side of fries**CLASSIC CHICKEN BURGER 16**grilled chicken with iceberg lettuce, mayo on a charred bun
with a side of fries**SIDES small 5, large 8**

- fries: shoestring or sweet potato
- seasonal green vegetables
- *summer slaw*: carrot, cabbage, zucchini, lettuce & shallots (VEG, GF)
- *garden salad*: mixed leaf, tomatoes, cucumber & onion (VEG, GF)
- *greek salad*: mixed leaf, olives, tomatoes, Danish feta & onion (VEG, GF)

K I D S**GRILLED CHICKEN STRIPS 10****CALAMARI 10****BATTERED FISH 10****CHEESE PIZZA 10****Kids meal served with
chips and/or salad***The Social @ IPAC is not-for-profit. Every dollar
helps support a range of programs and activities
for artists and our community.**

See the cake cabinet for our range of delicious cakes & slices.

★ **Pre-show dining packages (\$25) must be purchased at
least 24 hours in advance from Box Office or Online.
Includes your choice of meal from the four options
marked above plus your choice of house beer, wine
or soft drink.***Braille menu available.*

drink

BEVERAGES

COFFEE

Cappuccino, Flat White, Espresso, Long Black, Latte, Macchiato
Mocha
Hot Chocolate
Chai Latte

Small **3.8** | Large **4.3**

Take-away: 30c discount if you bring your own cup

Extras: Soy, Almond Milk, Decaf, Extra shot,
Syrups (Caramel, Vanilla, Hazelnut, Chocolate) **0.5**

Iced Latte **4.3**

Iced Latte with Icecream **5.3**

TEA

Punjabi, English Breakfast, Green, Chamomile,
Peppermint, Earl Grey

Small **3.5** | Large **4**

MILKSHAKES

Chocolate, Strawberry, Caramel, Vanilla, Banana **5**

SOFT DRINKS

See display fridge for juices and soft drinks.

BAR

WINE

GLASS / BOTTLE

Grant Burge Sparkling	9 / 38
Grant Burge Pinot Grigio	9 / 38
Grant Burge Rose	9 / 38
Grant Burge Cab Shiraz	9 / 38
Grant Burge Chardonnay	9 / 38
Taku Pinot Noir	9 / 38
Hardy's Riddle Moscato	7.5 / 30

HOUSE WINE

Tatachilla Sparkling Brut	7.5 / 28
Tatachilla Sauvignon Blanc	7.5 / 28
Tatachilla Shiraz Cabernet	7.5 / 28

BEER

Asahi Black	9
Peroni	9
Asahi	8.5
Mountain Goat – Steam Ale	8.5
Goat	8
Two Suns Premium Dry	7
Hahn Premium Light	6.5

CIDER

Somersby Apple Cider	8.5
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MIXED SPIRITS

Wildmoose – Canadian Whiskey	10
Untold Rum & Cola	10
Woodstock Bourbon	10
Vodka Cruiser Black	10
Gin & Tonic	10

